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RIVIERA

RESTAURANT • LOUNGE CLUB

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ENGLISH FOOD MENÙ

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SEAFOOD CRUDITÉS

FINE DE CLAIRE POGET OYSTERS <i>(14)</i>	each 8
TARBORIECH "SCARDOVARI RESERVE" OYSTERS <i>(14)</i>	each 9
KALA OSCIETRA CAVIAR 30GR. <i>served with blinis and creamed butter.</i> <i>(4)</i>	98
RIVIERA'S ROYAL SEAFOOD PLATEAU (FOR 2) <i>oysters, red shrimps, shrimps, prawns, tuna, salmon, squid.</i> <i>(2, 4, 6, 12, 14)</i>	88

TARTARE

RED SHRIMPS TARTARE <i>with cucumber water, jalapeño, lime and coriander.</i> <i>(2, 12)</i>	26
RICCIOLA TARTARE <i>with maracuja chutney and ponzu sauce.</i> <i>(4, 6)</i>	24
CHIANINA BEEF TARTARE <i>with chicory, Cantabrian anchovy and mustard mayonnaise.</i> <i>(3, 4, 7)</i>	24

TO SHARE

STEAMED SEA TEPID <i>octopus, shrimp, squid and sfusato amalfitano flavoured vegetables.</i> <i>(4, 12, 14)</i>	26
BROWNED SCALLOP <i>with aubergine cream, mozzarella di bufala sauce, confit tomatoes and basil.</i> <i>(4, 7)</i>	28
SQUID <i>just blanched with herbs and pappa al pomodoro (a substantial tomato soup).</i> <i>(4, 7, 14)</i>	22
FOIE GRAS "TERRINA" <i>with plums, raspberries and brioche bread.</i> <i>(7, 8)</i>	27
VITEL TONNÉ <i>veal with tuna sauce, caper powder, sweet and sour Tropea onion and veal jus.</i> <i>(3)</i>	23
ZUCCHINI FLOWER TEMPURA <i>stuffed with goat cheese and kaiser pear sauce. (3 pcs)</i> <i>(1, 5, 7)</i>	21
SOFT TACOS <i>duck confit and pico de gallo. (2 pcs)</i> <i>(1, 7)</i>	18
TOSTADA <i>octopus, chorizo, lime avocado and spicy mayo. (4 pcs)</i> <i>(1, 4)</i>	18

GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES

Allergen legend :

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, cashew nuts, pecans, brazil nuts, macadania nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupins
14. Molluscs

FIRST COURSES

MEZZI PACCHERI <i>with amberjack, yellow cherry tomatoes and lemongrass.</i> <i>(1, 4)</i>	25
MACCHERONCINO <i>with mussels, Tuscan pecorino cheese and fennel.</i> <i>(1, 7, 14)</i>	23
CHITARRA ALLA NERANO <i>spaghetti with zucchini and Parmigiano Reggiano.</i> <i>(1, 7)</i>	22
TAGLIOLINI <i>with black truffle.</i> <i>(1, 7)</i>	28
DURUM WHEAT SPAGHETTI <i>with clams and bottarga.</i> <i>(1, 4, 14)</i>	25
RAVIOLI <i>stuffed with burrata cheese, spillo squid and asparagus.</i> <i>(1, 4, 7)</i>	27

MAIN COURSES

TATAKI TUNA <i>with sesame, potato cream, soya sauce and vegetables.</i> <i>(1, 4, 6, 7, 11)</i>	27
SEA BASS <i>roasted, with seafood and asparagus.</i> <i>(4, 14)</i>	28
TURBOT FILLET <i>with crispy potatoes, Belgian endive and saffron sauce.</i> <i>(4, 7)</i>	33
RACK OF VEAL <i>roasted, with his sauce and vegetable ratatouille.</i>	29
BLACK ANGUS FILET <i>grilled, with sautéed baby spinach, foie-gras escalope and Marsala sauce.</i> <i>(9)</i>	35
LAMB <i>seared in a mustard crust, bread with herbs and escarole.</i> <i>(1, 9, 10)</i>	28

SIDES

GRILLED SEASONAL VEGETABLES	9
BAKED POTATOES WITH ROSEMARY	9
ESCAROLE, PINE NUTS AND SULTANA	9

THE SWEET IDEAS

RIVIERA DESSERT SELECTION (FOR 2) <i>a selection of 6 small desserts.</i> <i>(1, 3, 7, 8)</i>	25
DECOMPOSED "MILLEFOGLIE" <i>with chantilly cream and berries.</i> <i>(1, 3, 7)</i>	12
CHOCOLATE SPHERE <i>filled with coffee ice-cream and mascarpone cream.</i> <i>(7)</i>	12
RIVIERA'S SORBETS AND ICE CREAMS OF THE DAY <i>(3, 7)</i>	10
SEASONAL FRUIT PLATEAU	22

COVER CHARGE	5
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